

**CLAIMS**

- 1 A process for the flavour development in a fermented food whereby a  
carboxypeptidase is used.
- 5 2 A process according to claim 1 whereby the fermented food is beer, sausage  
or cheese preferably cheese or cheese derived products.
- 10 3 A process according to claim 1 or 2 whereby the carboxypeptidase activity is  
for at least 90% caused by a single enzyme.
- 15 4 A process according to any one of claims 1 to 3 whereby the ratio of  
endoprotease activity (PU) and carboxypeptidase activity (CPG) is less than  
0.01, preferably less than 0.001 and most preferably less than 0.0005.
- 20 5 A process according to any one of claims 1 to 4, whereby the  
carboxypeptidase is CPD-1, preferably CPD-1 having the amino acid  
sequence of SEQ ID NO:3.
- 25 6 Use of carboxypeptidase having a ratio of endoprotease activity (PU) and  
carboxypeptidase activity (CPG) of less than 0.01 in the preparation of  
fermented food.
- 7 Use of claim 6 in the preparation of cheese or cheese derived products.
- 8 Use of claim 7 in the preparation of EMC (enzyme modified cheese).
- 9 Use according to anyone of claims 6 to 8 for flavour generation.